



Kitchen - Tested

RECIPES

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● Jam-Filled Coffee Cake

2 cups sifted flour
2½ tsp. double-acting baking powder
¾ tsp. salt
¼ cup sugar
½ cup margarine
1 egg
½ cup light cream
1 tsp. Rawleigh Vanilla
¾ cup red raspberry jam

Method: Sift flour, baking powder, salt and sugar together. Mix in margarine with a fork or pastry mixer. Beat egg, add cream and vanilla. Stir into flour mixture. Mix well. Spread into a greased 9-inch round cake pan. Make a pinwheel design on top of dough. Fill the grooves with jam. Bake 30 min. in 375° oven. Serve when warm.

Serves 6.

A date filling may be used instead of the raspberry jam.

Date Filling

1½ cups chopped dates
1 heaping tbsp. flour
¾ cup sugar
1½ cups boiling water
¾ tsp. Rawleigh Imitation

Lemon Flavor

Method: Mix all ingredients and cook until thick. Cool. ¼ cup brown sugar mixed with ¼ tsp. Rawleigh Cinnamon may be used to sprinkle over the raspberry or date filling.

● Coconut-Date Cookies

¾ cups sugar
1 cup chopped dates
2 eggs, well beaten
2 tsp. Rawleigh Vanilla
1 cup chopped black walnuts
1 cup corn flakes
1 cup Rice Honey cereal
1⅓ cups flaked coconut

Method: Combine sugar, dates and eggs in a sauce pan. Cook over medium heat; stir constantly while cooking. Cook until thick. Stir in vanilla and walnuts. Carefully stir in corn flakes and rice honey cereal. Cool slightly. Moisten hands in cold water and shape mixture into small balls. Roll in coconut. Chill and store in refrigerator. Makes 2 dozen cookies.

● Apple Sauce-Pecan Pie

2 tbsp. soft butter
1 cup brown sugar
3 eggs, well beaten
¾ cup dark corn syrup
⅛ tsp. salt
1 tsp. Rawleigh Vanilla
½ cup apple sauce
¼ tsp. Rawleigh Cinnamon
1 cup broken pecans
1 9-inch unbaked pie crust

Method: Cream butter and brown sugar, add eggs, syrup, salt, vanilla, apple sauce, cinnamon and pecans. Pour into pie crust. Bake at 350° for 60 to 70 minutes. Serves 6.

● Chocolate-Peppermint Ice Box Dessert

½ cup Rawleigh Chocolate
Pie Filling & Dessert
½ cup sugar
2¼ cups milk
2 eggs, beaten
1 tsp. butter
1 tsp. Rawleigh Vanilla
2 small pkgs. lady fingers
1 cup whipping cream
½ tsp. Rawleigh Vanilla
½ cup crushed peppermint
candy

Method: Place pie filling and sugar in top part of double boiler. Mix milk and egg, pour small amount of milk-egg mixture into pie filling-sugar mixture. Stir until smooth. Add remaining milk-egg mixture. Cook over boiling water for 10 minutes. Stir constantly while cooking. Remove from heat. Stir in butter and vanilla. Beat until cool. Line a 9x5x3-inch dish with wax paper. Then line sides and bottom of dish with lady fingers. Place half of chocolate dessert over lady fingers, then another layer of lady fingers and remaining dessert. Top with lady fingers. Chill for several hours. Carefully turn upside down on serving plate. Peel wax paper. Whip cream, add sugar and vanilla. Fold in peppermint candy. Cover sides and top of loaf. Serves 8.

● Ice Box Cookies

2 cups sifted flour
1½ tsp. double-acting baking
powder
½ tsp. salt ⅓ cup butter
⅓ cup margarine
1 cup sugar 1 beaten egg
2 tsp. Rawleigh Vanilla
1 cup chopped peanuts

Method: Sift flour, baking powder and salt together. Cream margarine and butter until soft. Add sugar and beat until fluffy. Beat in egg, vanilla. Stir flour mixture and peanuts into sugar and butter mixture. Mix well. Turn out dough on lightly floured piece of wax paper. Divide dough in half. Shape each half into rolls 7 inches long. Wrap in wax paper. Chill for 8 hours. Slice thin and place on an ungreased baking sheet. Bake in 375° oven for 10 minutes or until lightly browned. Makes 9 dozen cookies. Lemon flavor cookies may be made by omitting 1 tsp. vanilla from above recipe and adding 1 tsp. Rawleigh Lemon Extract, 1 tbsp. grated lemon rind and 1 cup chopped pecans in place of peanuts. Chocolate cookies may be made by using 1¼ cups Rawleigh Malt Flavored Cocoa Mix in place of 1 cup sugar. Orange Coconut cookies may be made by omitting 1 tsp. Rawleigh Vanilla and adding 1 tsp. Rawleigh Orange Extract and 7 oz. grated coconut in place of nuts.

● Coconut-Apple Sauce Dessert

$\frac{1}{2}$ cup Rawleigh Coconut Pie

Filling & Dessert

$\frac{1}{2}$ cup sugar

1 egg, well beaten

$2\frac{1}{2}$ cups milk

1 tsp. Rawleigh Vanilla

1 tsp. butter

2 cups sweetened apple sauce

$\frac{1}{2}$ tsp. Rawleigh Cinnamon

1 cup finely crushed graham
crackers

a dash of Rawleigh Cinnamon

1 tbsp. melted butter

Method: Place Coconut Pie Filling and sugar in top part of double boiler. Mix egg and milk. Add a small amount to pie filling and sugar. Stir until smooth; add remaining milk and egg mixture. Cook over boiling water 10 min. Stir constantly while cooking. Remove from heat. Add vanilla and butter. Beat until cool. Place half of pudding in 5 individual serving dishes. Mix $\frac{1}{2}$ tsp. cinnamon in apple sauce. Pour a portion of apple sauce over each dish of pudding. Top with remaining pudding. Mix graham cracker crumbs, cinnamon and butter. Top each serving with crumb mixture. Chill until ready to serve. Serves 5.

● Pineapple-Lemon Dessert

$\frac{1}{2}$ cup Rawleigh Lemon Pie
Filling and Dessert

1 cup sugar

3 egg yolks, well beaten

$1\frac{1}{4}$ cups pineapple juice
(and enough water to
make $2\frac{1}{2}$ cups liquid)

3 egg whites

6 tbsp. sugar

1 tsp. Rawleigh Vanilla
pineapple wedges
cherries

Method: Place Lemon Pie Filling and sugar in top part of double boiler. Mix egg yolks, pineapple juice and water. Add small amount to pie filling-sugar mixture; stir until smooth. Add remaining liquid. Cook over boiling water for 10 minutes. Stir constantly while cooking. Remove from heat. Beat egg whites until frothy. Gradually add sugar until all has been added. Continue to beat until meringue will stand in a peak. Add vanilla. Fold into hot pudding. Place pudding in refrigerator, stirring lightly several times, until cool. Pour into serving dishes. Garnish with wedges of pineapple and a cherry in the center. Chill until ready to serve. Serves 8.

● Peanut Brittle-Tapioca Dessert

2 tbsp. Rawleigh Tapioca Dessert
4 tbsp. sugar
1 egg, well beaten
2 cups milk
1 tsp. Rawleigh Vanilla
1 cup whipping cream, whipped
½ tsp. Rawleigh Vanilla
2 tbsp. sugar
1 cup crushed peanut brittle

Method: Place Tapioca Dessert and sugar in top part of double boiler. Mix egg and milk; add to tapioca-sugar mixture. Cook over boiling water 10 min. Stir constantly while cooking. Remove from heat, add vanilla. Cool. Just before serving, fold ½ tsp. vanilla, 2 tbsp. sugar and ½ cup peanut brittle into whipped cream. Place ½ of Tapioca Dessert in 5 individual serving dishes. Cover this with ½ of cream mixture; then remaining dessert. Top with remaining cream. Sprinkle with remaining peanut brittle.

Serves 5.

● Date-Nut Dessert

1 cup graham crackers, crushed
¾ tsp. double-acting baking powder
3 egg whites, beaten stiff
1 cup sugar
½ cup chopped dates
½ cup chopped black walnuts
1 tsp. Rawleigh Vanilla
1 cup whipping cream
½ tsp. Rawleigh Vanilla
2 tbsp. brown sugar

Method: Mix graham crackers and baking powder together. Beat egg whites until frothy. Add sugar gradually until all is used. Continue to beat until light and fluffy. Fold in graham crackers, dates and nuts. Stir in vanilla. Grease 9-inch pie plate with butter. Pour mixture into plate. Bake in 325° oven for 45 min. Remove from oven. Cool. Whip cream, add vanilla and brown sugar. Spread on top of baked dessert before serving. Ice cream may be used instead of cream. Serves 6 or 8.

● Pecan-Date Pie

1 cup pecan halves
1 cup chopped dates
3 eggs, well beaten
1 tbsp. melted butter
1 cup light corn syrup
1 tsp. Rawleigh Vanilla
 $\frac{3}{4}$ cup sugar
1 tbsp. flour
1 unbaked 9-inch pie shell

Method: Line pie shell with pecans and dates. Mix eggs, butter, corn syrup and vanilla. Mix sugar and flour together. Mix with egg mixture. Pour into pie shell over pecans and dates. Let stand until nuts rise to the surface. Bake in 350° oven about 1 hour. Remove from oven. Cool on a cooling rack. Serves 8.

● Chocolate Frosted Fudge

4 cups sugar $\frac{1}{4}$ tsp. salt
 $1\frac{1}{2}$ cups heavy cream
1 cup milk
2 tbsp. corn syrup
2 tsp. Rawleigh Vanilla
2 squares unsweetened chocolate
1 tsp. butter
 $\frac{1}{2}$ tsp. Rawleigh Vanilla
 $\frac{1}{4}$ cup chopped blanched
pistachio nuts

Method: Place sugar, salt, cream, milk, corn syrup and vanilla in heavy sauce pan. Boil until a candy thermometer reaches 336° . Remove from heat; cool slightly. Beat until mixture begins to stiffen. Quickly pour into a greased 9x9x2-inch pan and spread evenly. Cool. Melt chocolate with butter and cold vanilla. Spread on top of the candy. Sprinkle with nuts. Makes $2\frac{1}{2}$ lbs. candy.

● Butter Crisp

½ cup sugar 1 cup butter
2 tsp. Rawleigh Vanilla
2 cups sifted flour
¼ tsp. salt
2 tsp. instant coffee

Method: Cream sugar and butter together. Beat until fluffy, add vanilla. Sift flour, salt and instant coffee together. Mix into sugar-butter mixture. Stir until well blended. Chill dough overnight. Pinch off small amount, shape in balls. Roll in colored sugar. Place on a greased and floured cookie sheet. Bake for 20 minutes in a 300° oven. Let stand for a few minutes after removing from oven. Place on a cooling rack. Cookies may be baked without rolling in colored sugar, but when removed from oven, roll them in powdered sugar. To make colored sugar, use ½ cup granulated sugar and ½ tsp. Rawleigh Red or Yellow Color. Mix well. Makes 3 dozen cookies.

● Eggnog Pie

1 tbsp. gelatin
¼ cup cold water
2 egg yolks, beaten
1¼ cups milk ¼ cup sugar
¼ tsp. Rawleigh Nutmeg
1 tsp. Rawleigh Vanilla
½ cup whipping cream, whipped
2 egg whites ¼ tsp. salt
4 tbsp. sugar
1 tsp. Rawleigh Vanilla
1 baked 9-inch pie shell or
1 graham cracker crust

Method: Combine gelatin and cold water in a bowl. In top part of double boiler put egg yolks, milk and sugar. Cook over boiling water until mixture coats a spoon. Remove from heat. Add nutmeg, 1 tsp. vanilla. Add gelatin and stir until dissolved. Chill until mixture begins to thicken. Add cream and stir until thoroughly mixed. Beat egg whites until stiff. Beat in salt, sugar and vanilla. Fold into eggnog mixture. Pour into baked pie shell or graham cracker crust. Serves 6.

● Chiffon Pie

2 beaten egg yolks
1½ cups milk
¼ cup sugar
1 tbsp. gelatin
1 tsp. Rawleigh Vanilla
¼ tsp. Rawleigh Almond Extract
½ cup whipping cream, whipped
2 egg whites
¼ tsp. salt
4 tbsp. sugar
1 unbaked 9-inch chocolate coconut crust

Method: Mix egg yolks, milk, sugar, and gelatin in top part of double boiler. Cook over boiling water until mixture coats a spoon. Remove from heat, add vanilla and almond extract. Cool. Add whipped cream when mixture begins to thicken. Beat egg whites and salt until frothy. Slowly add sugar until all is added, continue beating until quite stiff. Fold into custard and cream mixture. Pour into chocolate coconut crust. Chill.

Chocolate Coconut Crust

1½ squares of unsweetened chocolate
2 tbsp. butter
2 tbsp. milk
⅔ cup confectioners' sugar
1½ cups flaked coconut
1 tsp. Rawleigh Vanilla

Method: Put chocolate, butter, and milk in top part of double boiler over boiling water. Stir until chocolate is melted. Remove from heat. Stir in sugar, add coconut and vanilla. Press mixture into bottom and sides of a 9-inch pie plate. Chill in refrigerator, then fill with Chiffon Pie Filling. Serves 6.

● Oatmeal Refrigerator Cookies

1½ cups sifted flour
1 tsp. soda 1 tsp. salt
½ cup butter
½ cup margarine
1 cup packed brown sugar
1 cup white sugar
2 eggs
2 tsp. Rawleigh Vanilla
3 cups quick-cooking oatmeal
½ cup chopped pecans
1⅓ cups flaked coconut

Method: Sift flour, soda and salt together. Cream butter, margarine, brown sugar and white sugar together, add eggs and vanilla, beat until fluffy. Stir in oatmeal, pecans and coconut. Mix well. Divide dough into three parts, make into rolls. Wrap in wax paper and refrigerate overnight. Let stand at room temperature for about 30 minutes before slicing. Place on ungreased cookie sheet. Bake in 375° oven for about 12 minutes or until brown. Makes 4 dozen cookies.

● Cinnamon Doughnuts

1 cup sugar
5 tbsp. melted butter
2 beaten eggs
1 cup milk
1 tsp. Rawleigh Vanilla
4 cups sifted all-purpose flour
5 tsp. double-acting baking powder
¾ tsp. salt
¼ tsp. Rawleigh Cinnamon
¼ tsp. Rawleigh Nutmeg

Method: Mix sugar, butter, eggs, milk and vanilla in a bowl. Sift flour, baking powder, salt, cinnamon and nutmeg. Add flour mixture to sugar-butter mixture. Stir until just blended, chill dough. Roll the dough to the thickness of ¼ in. Cut with doughnut cutter. Let dry for 15 minutes before frying. Fry in deep fat for 1½ minutes on each side or 3 minutes in all. Grease should be hot enough to brown a bread cube in 1 minute. Remove doughnuts from grease. Have a pan of boiling water ready. Dip each doughnut in water and right out again. Place on a cookie sheet. Put into a 375° oven until dry and crisp. Roll doughnuts in melted butter, then sugar-cinnamon mixture, using 1 tsp. Rawleigh Cinnamon to each ⅓ cup sugar. Makes 36 doughnuts.

● Pumpkin Ice Cream Pie

1/4 cup brown sugar
3/4 cup cooked pumpkin
1/2 tsp. Rawleigh Cinnamon
1/4 tsp. Rawleigh Ginger
a dash of Rawleigh Nutmeg
a dash of Rawleigh Cloves
1/4 tsp. salt
1 tsp. Rawleigh Vanilla
1 qt. vanilla ice cream, softened
18 pecan halves
1 baked 9-inch graham cracker crust

Method: Place sugar, pumpkin, spices and salt in top part of double boiler. Heat over boiling water until hot. Remove from heat, add vanilla. Cool. Add ice cream, stir until well mixed. Pour into crust. Freeze until firm. Decorate with whipped cream and pecan halves.

Graham Cracker Crust

16 graham crackers, finely crushed
1/4 cup sugar
1/4 cup softened butter

Method: Mix above ingredients together with a fork. Press into pie plate. Bake in 375° oven for 8 minutes. Serves 6.

● Rawleigh Fruit Cake

1 cup sugar
1 heaping tbsp. butter
1 egg
1 1/2 cups apple sauce
2 tsp. soda
1/4 tsp. salt
1 cup flour, sifted
1 tsp. Rawleigh Nutmeg
1 tsp. Rawleigh Cinnamon
1 tsp. Rawleigh Cloves
1 1/2 tsp. Rawleigh Allspice
1 tsp. Rawleigh Vanilla
1 cup raisins
1 cup coarsely chopped walnuts
1 lb. mixed fruit

Method: Beat sugar, butter and egg together. Add apple sauce and soda. Sift salt, flour, nutmeg, cinnamon, cloves and allspice together. Put flour mixture into first mixture. Add vanilla, raisins, nuts and mixed fruit. Mix all together. Pour into a loaf bread pan that has been greased and lined with wax paper. Bake in a 300° oven for 2 1/2 hours. Put an inch of water in large flat pan and put it under cake while baking. Last 15 minutes of baking remove pan of water. Makes an 8x3 1/2x3-in. loaf.

Presented with the compliments of
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